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followed by the name of the kind of corn meal used which is prescribed in the definition and standard of identity therefor.

(c) Label declaration. Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter.

[42 FR 14402, Mar. 15, 1977, as amended at 58 FR 2878, Jan. 6, 1993]

EFFECTIVE DATE NOTE: At 61 FR 8796, Mar. 5, 1996, in §136.260, paragraph (a)(1) was revised, effective January 1, 1998. For the convenience of the reader, the revised text is set forth below

§137.260 Enriched corn meals.

(a) * * *

(1) It contains in each pound not less than 2.0 milligrams (mg) and not more than 3.0 mg of thiamin, not less than 1.2 mg and not more than 1.8 mg of riboflavin, not less than 16 mg and not more than 24 mg of niacin or niacinamide, not less than 0.7 mg and not more than 1.0 mg of folic acid, and not less than 13 mg and not more than 26 mg of iron (Fe);

* * * * *

§137.265 Degerminated white corn meal.

(a) Degerminated white corn meal, degermed white corn meal, is the food prepared by grinding cleaned white corn and removing bran and germ so that:

(1) On a moisture-free basis, its crude fiber content is less than 1.2 percent and its fat content is less than 2.25 percent: and

(2) When tested by the method prescribed in §137.250(b)(2), except that a No. 20 standard sieve is used instead of a No. 12 sieve, not less than 95 percent passes through a No. 20 sieve, not less than 45 percent through a No. 25 sieve, but not more than 25 percent through No. 72 XXX grits gauze. Its moisture content is not more than 15 percent.

(b) For the purposes of this section, moisture, fat and crude fiber are determined by methods therefor referred to in §137.250(b)(1).

§137.270 Self-rising white corn meal.

(a) Self-rising white corn meal is an intimate mixture of white corn meal, sodium bicarbonate, and one or both of

the acid-reacting substances monocalcium phosphate and sodium aluminum phosphate. It is seasoned with salt. When it is tested by the method prescribed in paragraph (b) of this section, not less than 0.5 percent of carbon dioxide is evolved. The acidreacting substance is added in sufficient quantity to neutralize the sodium bicarbonate. The combined weight of such acid-reacting substance and sodium bicarbonate is not more than 4.5 parts to each 100 parts of white corn meal used.

(b) The method referred to in paragraph (a) of this section is the method prescribed in "Official Methods of Analysis of the Association of Official Analytical Chemists' (AOAC), 13th Ed. (1980), section 8.002, "Reagent (Displacement soln.)," and section 8.003, 'Chittick apparatus,'' under the head-'Total Carbon Dioxide (1)—Official Final Action," which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists, 2200 Wilson Blvd., Suite 400, Arlington, VA 22201-3301, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC. The following procedure is substituted for the procedure specified in the AOAC, under section 8.004, "Determination"

(1) Weigh 17 grams of the official sample into flask A, add 15-20 glass beads (4-6 mm. diameter), and connect this flask with the apparatus (fig. 25). Open stopcock C and by means of the leveling bulk E bring the displacement solution to the 25 cc. graduation above the zero mark. (This 25 cc. is a partial allowance for the volume of acid to be used in the decomposition.) Allow the apparatus to stand 1-2 minutes to insure that the temperature and pressure within the apparatus are the same as those of the room. Close the stopcock, lower the leveling bulb somewhat to reduce the pressure within the apparatus, and slowly run into the decomposition flask from burette F 45 cc. of sulfuric acid (1+5). To prevent the liberated carbon dioxide from escaping through the acid burette into the air keep the displacement solution in the leveling bulb at all times during the decomposition at a lower level than that in the gas-